I'M A ONE SOAP WOMAN SINCE I LEARNED ABOUT LIFEBUOY FOR BATH AND COMPLEXION AT THAT FREE MOTION PICTURE COOKING SCHOOL

Don't miss the movie "The Bride Wakes Up"

YOU'LL learn a lot at that swell Motion Picture Cooking School . . . But no amount of good cooking will hold a husband if his wife is careless about "B.O.". Dainty women always keep plenty of Lifebuoy on their shelves. They know it stops "B.O.", gives *lasting freshness*. . . And it's mighty good for the complexion. Keeps your skin the way your husband loves it—soft, smooth, healthy . . . Lifebuoy's 20% milder by test than many so-called "beauty soaps" and "baby soaps."

Approved by Good Housekeeping Bureau

DO YOU KNOW WHAT ORANGE PEKOE MEANS?

When you buy tea from your grocer you probably ask for blank's brand Orange Pekoe and think that by so doing you are ordering the best. You may be, and then again you may not. Through misuse, the term Orange Pekoe has become synonymous with fine quality tea. In reality, this is far from being the case. Orange Pekoe is actually a term used by tea experts to denote the size of the tea leaf and has nothing whatever to do with the quality of the tea. An Orange Pekoe tea may indeed be a very fine tea, but it also may be a very bad one, depending upon how it was grown and manufactured.

All fine teas are what is known as "high grown". That is, they are raised on tea estates located high on the hills in Ceylon, India, China, Japan, or the other tea-growing countries. All the enormous estates of the late Sir Thomas Lipton, for instance, are situated on the hills of Ceylon where conditions for tea raising are as near perfect as possible. "Low grown" teas originate from estates planted on the plains and never attain the quality of the "high grown" teas.

If your Orange Pekoe tea is high grown and manufactured by an established firm, it will very likely be a fine tea, but if it comes from an estate situated in the lowlands, its quality and flavor will probably disappoint you.

"10-DAY TEST" THRILLS BRIDES

Correct Metnod Makes Dishwashing Easy

The craze for "tests" extends even to dishwashing. A number of young housewives have recently been making a "10-day test," using Lux for dishes instead of their regular method. They are tremendously enthusiastic. At the end of ten days, they declared their hands didn't show a sign of "dishpan" drudgery. They found that the dishes were finished much sooner.

Washing dishes needn't be a messy, disagreeable job. "Wash as you go" is the most satisfactory rule for pots and pans. If you can't wash them immediately, put them to soak.

Make rich suds by shaking the flakes in first, then filling your pan half-full of hot water. With fast-dissolving soap flakes like Lux, no time is wasted in working up suds. By using flakes instead of cake soap, experts find that 76% of the sudsing time is saved.

Plunge glasses into the foamy suds

Mrs. Clifford Stanford, New York bride, made the "ten-day test."

horizontally, so as not to crack them. Next wash the silver, then the cups and saucers, then the large pieces of china. Put only a few dishes in the pan at a time.

Stack dishes in a drainer and pour hot water on them. Polish glasses and silver with a towel. China may be left to air-dry in the drainer. Lux suds rinse off readily and completely—don't leave soap streaks.

Dishwashing is fun when you have thick, frothy suds—and don't end up with dishpan hands! The Lux way is as gentle on your skin as your pet beauty soap. And the cost is less than one cent a day!

NEW MOTION PICTURE SHOWS OLD FAVORITES

THE popular cooking-school moving picture "The Bride Wakes Up", which is being shown currently, is causing widespread comment—all extremely favorable—and should be put down immediately on your list of "things to do".

The picture has been exceptionally well done. Many useful household hints have been cleverly fitted into the main plot so that in no way are you distracted from the theme of the picture. And yet, when it is over you are amazed at the wealth of information you have garnered.

Pictured here are four delicious dishes that can be made with a single package of a well-known plain, unflavored gelatine, one of the products being featured in this charming picture.

If you are a little bit tired of rice pudding as it is usually served, dress this old-fashioned dish up into a delicious Fruit Rice Bavarian:

FRUIT RICE BAVARIAN

One envelope Knox Sparkling Gelatine, ½ cup cold water, ¼ cup sugar, ¼ teaspoonful salt, 1 teaspoonful vanilla, 1 cup cooked rice, 1 cup cream or evaporated milk (whipped), ½ cup fruit.

Pour cold water in bowl and sprinkle gelatine on top of water. Place bowl in boiling water and stir until dissolved. Add to hot cooked rice, sugar, salt and vanilla. Beat well, cool, and when it begins to thicken, fold in whipped cream or whipped evaporated milk. Into this whip one-half cup cooked pineapple, maraschino cherries, fresh or canned peaches, strawberries or cooked apples. Bananas or preserved figs with one tablespoonful lemon juice may also be combined with the rice mixture. Turn into mold that has been rinsed in cold water and chill until firm. Garnish with fruit or a few nut meats. With fresh fruit additional sugar will be required.

Do your menfolk rebel at your use of salad as the main course? Take the "Bride's" wise hint and give them a Tuna Fish Salad they'll ask for again and again:

TUNA FISH SALAD

One envelope Knox Sparkling Gelatine, ¼ cup cold water, 1 cup tuna fish, ½ cup celery (chopped), ½ green pepper (finely chopped), 2 tablespoonfuls olives (chopped), ¾ cup cooked salad dressing or mayonnaise, ½ teaspoonful salt, ¼ teaspoonful paprika, 1 tablespoonful mild vinegar, few grains cayenne, if desired.

Pour cold water in bowl, and sprinkle gelatine on top of water. Place bowl over boiling water and stir until gelatine is dissolved. Cool, and add salad dressing, fish separated into flakes, celery, pepper (from which seeds have been removed), olives, salt, vinegar, paprika and cayenne. Turn into mold that has been rinsed in cold water and chill. Unmold on lettuce leaves and garnish with slices of tomato and hard-cooked egg or slices cut from stuffed olives, diamond-shaped pieces cut from green pepper, celery tips and watercress.

THE makers of the famous Knox Sparkling Gelatine which is used in the above recipes, also make a flavored gelatine dessert—Knox Jell—to which the cooking school calls attention. It has only been on the market a little over a year yet it has already taken first place in the quality line-up of quick-setting, fruit-flavored desserts. Distinctive for its delicious, rich fruit flavors, six in all, its bland texture and exceptional tenderness also make it unique among gelatine desserts. The secret of its superior quality is that it is the only product of its kind which has the well-known Knox Gelatine, its quality twin, as a b

HERE'S NEWEST TASTE SENSATION!

Cooked bananas are the "golden opportunity" for housewives and Banana Scallops, pictured above, are the newest members of the cooked banana family!

FOR a brand new flavor and extra added favor with all the family, try cooked bananas! You know how good bananas taste, how good they are for you. You've tried them in dozens of ways. Now see what a mere kitchen range can do to bring out that hidden, exotic flavor!

To Bake Bananas: Peel bananas. Use whole, or cut into halves or quarters. Arrange in shallow baking dish. Brush with melted butter and sprinkle with salt. Bake in a moderate oven (375°F.) until tender. Allow 12 to 15 minutes for whole bananas or crosswise halves. Allow 8 to 12 minutes for quarters or lengthwise halves. Serve hot.

To Broil Bananas: Peel, use whole or cut in halves or quarters. Place on broiler rack or in pan. Brush with melted butter, sprinkle with salt. Broil until tender—8 to 10 minutes for whole bananas or crosswise halves; 3 to 5 minutes for quarters or lengthwise halves.

To Fry Bananas: Peel, cut into quarters or lengthwise halves. Heat 1 or 2 tablespoons butter in frying pan. Fry, turning bananas, until brown and tender. Salt and serve very hot.

And now for that brand new cookery sensation, Banana Scallops! Serve them with your meat or main course, serve them with pride to the tune of compliments.

Banana Scallops

Melted fat or oil
1 egg
1½ teasps. salt
6 firm bananas
¾ cup fine corn flake crumbs, bread or cracker crumbs, or corn meal

For *shallow frying*, have 1 inch of melted fat or oil in frying pan. For *deep-fat frying*, have deep kettle ⅓ to ⅔ full of melted fat or oil.

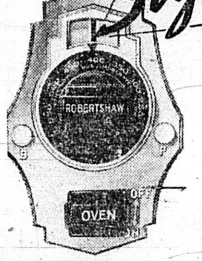
Heat fat to 375°F. (or until a 1-inch cube of bread will brown in 40 seconds). Beat egg and add salt. Slice peeled bananas crosswise into 1-inch thick pieces. Dip into egg and roll in crumbs or corn meal. Shallow fry or deep-fat fry in the hot fat 1½ to 2 minutes or until brown and tender. Drain on unglazed paper. Serve very hot. Six servings.

SEE THE ROBERTSHAW OVEN-HEAT-CONTROL THAT

Signals TO THE HEROINE

when she bakes and roasts in the thrilling talking picture

THE BRIDE WAKES UP



This is the Robertshaw oven-heat-control with the Thermal Eye which you will see on the bride's range.

This exciting cooking-school film will wake you up to the importance of Robertshaw oven-heat-control. Watch how it regulates oven temperature when the heroine does her baking, roasting, whole-meal cooking. Watch its THERMAL EYE signal when her oven is preheated and ready for use.

Standard Equipment on America's Finest Ranges

Made by the ROBERTSHAW THERMOSTAT COMPANY, Youngwood, Pa.

A BIG TURKEY? NO PROBLEM HERE!

Houdini's feats of magic were as nothing compared to those that can be accomplished by this housewife with her new Frigidaire. There are many ways she can quickly adjust the interior of her refrigerator to accommodate any size or kind of food or container. Even a turkey can be stored as easily as a pound of butter.

IS TEA EFFEMINATE?

The fact that tea is a real man's drink is known to all the world with the exception of a few of us misguided Americans. Of late we have heard so many men say that tea is a woman's drink that we decided to gather together some facts on the tea drinking habits of men whose masculine qualities could not be questioned.

The Lipton people were kind enough to throw open their files for our inspection. We found many interesting facts as to how tea has helped men in their daily tasks. During the late war British soldiers had their dish of tea every afternoon whether in the trenches or behind the lines. The hardy Australian farmers and bushmen would not think of going off for a day or week without sufficient tea for their daily needs. Explorers of both the North and South Poles who could not afford to overweight themselves with luxuries, included tea as a necessity. They found that it not only relaxed taut nerves but it restored energy. Sir Thomas Lipton, that grand sportsman, was just as well known to the American people for his famous tea as his yachting activities.

So the next time a man calls tea an effeminate drink, recite a few of the above facts to him.

Scientists Check Toilet Soaps For Mildness

"Patch"-tests for soap mildness were made on the skins of hundreds of women—blondes, redheads, brunettes . . . women with oily skin, women with dry skin, women with medium skin.

In an effort to determine the mildness of many well-known toilet soaps, scientists recently made "patch" tests on the skins of hundreds of women—blondes, redheads and brunettes . . . These included all types of skin—dry, oily and medium. This investigation showed that one of the popular toilet soaps was over 20% milder than the others tested. This soap was Lifebuoy . . .

Tests were also made with popular olive-oil castile soaps, and again, Lifebuoy was found over 20% milder than these soaps so often used on babies' sensitive skins.

In a check-up of soap preferences among women, it was discovered that more of them use Lifebuoy for the bath than any other soap . . . And that it is equally the favorite of men and children. These facts were revealed when 120,000 women in all parts of the country were questioned by eight leading magazines.

"BAKING FAILURES UNNECESSARY," DECLARES HOME ECONOMICS EXPERT

Baking failures have become far less frequent as more and more housewives learn the first rule of successful cookery—to use standard, high-quality ingredients in accurate recipes with explicit directions.

Take, for example, the "balanced" recipes developed and proved by Mary Ellis Ames, Director of Pillsbury's Cooking Service. These recipes are tried again and again until every possible source of failure has been corrected. When they pass the final test, they are as nearly failure-proof as possible. A selection of some of the most popular, practical and novel recipes is then assembled in a recipe folder which is packed inside every bag of Pillsbury's Best Flour.

Baking Failure Costly

Mrs. Ames knows how costly a single baking failure can be. Eggs, milk, shortening, flour and all the other ingredients are lost—as well as the time of the busy housewife. That is one reason why Mrs. Ames stresses accurate measurements and gives step-by-step directions in her recipes.

Pillsbury's Best Flour is milled from a mixture of many choice wheats, which are carefully blended to produce a "balanced" flour suitable for all types of baking. Wheats may vary, but the flour never.

Because of the high quality and uniformity of Pillsbury's Best and the accuracy of the recipes provided by Mrs. Ames, the bugaboo of housewives—baking failure—is practically eliminated.

Pastry "Do's" and "Don'ts"

Another important thing to remember, according to Mrs. Ames, is that pastry should not be turned over when it is being rolled. After rolling has been started, it is better to keep a right and wrong side to the pastry and the dough should go "right" side up in the pan.

A piece of heavy canvas or duck makes a good rolling surface for pastry or cookie dough. Sprinkle a little flour on it and rub it into the meshes of the cloth. A white, ribbed cotton stocking—a child's stocking with the foot cut off—slipped on the rolling pin and lightly floured is a simple precaution against sticking.

SHE KNOWS FABRICS

Woman's natural aptitude for the matching of fabrics and shades comes into play in the Dodge automobile trim service department devoted to the prompt reproduction of interior details of former years' passenger car and truck models. Seats, upholstering and trim are duplicated with the aid of original patterns kept in great files for that purpose.

HOME NEWS ON SCREEN

Close-up of home news coming free Jan. 12, 13 and 14 at the Torrance theatre.

MOUNTAIN OF DISHES WASHED EVERY YEAR BY AVERAGE HOUSEWIFE

IF ALL the dishes, pots and pans that the average housewife washes during the year were piled in a heap they would make a mountain several hundred feet high. This tremendous task is not only a burdensome duty, but many beauty experts claim that it is the cause of most red, rough and old-looking hands.

As a result of widespread investigation it was discovered that housewives desire a soap that makes suds energetic enough to get rid of every trace of grease in double-quick time, yet gentle enough to keep hands smooth, soft and white. Millions of women have discovered that the New improved Rinso combines these two important qualities. It gives richer, livelier suds that get dishes, pots and pans sparkling clean. And it is as kind as ever to the hands.

See it Featured in THE ALL-SOUND MOTION PICTURE COOKING SCHOOL "THE BRIDE WAKES UP"

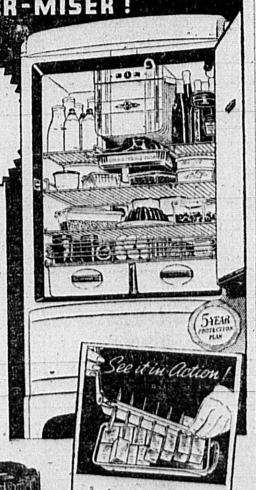
THE BEAUTIFUL NEW "Super-Duty" FRIGIDAIRE WITH THE METER-MISER!

Prices As Low As $99.50 No Money Down Easy Terms

See Proof of ALL 5 BASIC SERVICES for Home Refrigeration!

1. GREATER ICE-ABILITY — *Ends "Cube-Struggle" and "Ice-Famine".*
2. GREATER STORAGE-ABILITY — *New 9-way Adjustable Interior.*
3. GREATER PROTECT-ABILITY — *Keeps food safer, fresher, longer.*
4. GREATER DEPEND-ABILITY — *5-Year Protection Plan, backed by General Motors.*
5. GREATER SAVE-ABILITY

Only FRIGIDAIRE has the *Meter-Miser* Cuts Current Cost to the Bone! Simplest refrigerating mechanism ever built! Gives Super-Duty at amazing saving.



Instant Cube-Release — *Only Frigidaire has it!* Instantly releases ice cubes. Yields 20% more ice by ending faucet meltage waste. Come in. See its quick, easy action.

Buy on Proof of Super-Duty!

• For full value you must have complete ability in All 5 Basic Refrigeration Services . . . and *proof* of All 5! That's just what the new "Super-Duty" Frigidaire with the Meter-Miser gives you. If you want to save money and avoid regret . . . want permanent satisfaction, see our Frigidaire Proof-Demonstration before you buy!

Star Department Store
SARTORI at POST PHONE 625
TORRANCE, CALIFORNIA

"PERFECTION SALAD" AS IT'S MADE IN THE MOVIES

In that delightful new moving picture, "The Bride Wakes Up", you see how Perfection Salad is made. Really, it is easy—and the principal thing to remember is to use *plain* Knox Sparkling Gelatine. A package makes four entirely different desserts or salads, six servings each.

PERFECTION SALAD
(6 Servings—uses only ¼ package)

1 envelope Knox Sparkling Gelatine
¼ cup cold water — 1 cup hot water — ¼ cup mild vinegar — ¼ cup sugar
1 tablespoonful lemon juice — ½ teaspoonful salt
½ cup cabbage, finely shredded — 1 cup celery, cut in small pieces
1 pimiento, cut in small pieces, or
2 tablespoonfuls sweet red or green peppers

Pour cold water in bowl and sprinkle gelatine on top of water. Add sugar, salt and hot water, and stir until dissolved. Add vinegar and lemon juice. Cool, and when mixture begins to stiffen, add remaining ingredients. Turn into mold that has been rinsed in cold water and chill. To serve, remove from mold to bed of lettuce leaves or endive, and garnish with mayonnaise dressing. Or cut salad in cubes, and serve in cases made of red or green peppers, or turn into individual molds lined with canned pimientos.

KNOX *is the real* GELATINE

SIR THOMAS *knew the Secret of Tea*

Lipton grows tea . . . Lipton knows tea. From the lofty heights of the famous Lipton gardens comes the quality that means added flavor, true economy to you. At all grocers.

LIPTON'S TEA — Yellow Label, Orange Pekoe, also Green Lipton

Free Movie — Read all about it in the TORRANCE HERALD. Plan to see "THE BRIDE WAKES UP"

Learn how Spry makes baked and fried foods DOUBLY DELICIOUS

—go to Motion Picture Cooking School—"The Bride Wakes Up"

WATCH this paper for announcement of time and place and *be sure to go*. Enjoy an entertaining picture—learn new cooking secrets. How to get lighter cakes in half the mixing time, flakier pastry, crisper fried foods, so digestible a child can eat them. Learn about Spry—the new *triple-creamed* ALL-vegetable shortening. It's purer, whiter, smooth as satin, stays fresh right on the pantry shelf. Fries without smoke. You'll love Spry!

Spry